

May 3, 2002

426 Bog Hollow Road
Wassaic, NY 12592

Katherine Benham
USDA-AMS-TMP-NOP
Room 4008-South Building
1400 and Independence Avenue, SW
Washington, DC 20250-0020

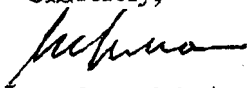
Dear Ms. Benham,

I am writing to ask that you NOT allow factory farmed chickens to be labeled as organic. The public rightfully expects "organic" to mean pesticide and antibiotic-free as well as more humanely raised. Factory farms are by nature cruel and environmentally destructive and the close confinement of animals requires that antibiotics be used. How can any of this have the term "organic" applied to it?

Your agency must be careful in allowing terms to be applied to products that don't fit those terms. Otherwise you will be responsible for duping the consumers.

I ask that you DENY the organic label to factory farms.

Sincerely,



Anthony Masina



May 3, 2002

VIA FAX
202-205-7808

Katherine Benham
USDA-AMS-TMP-NOP
Room 4008, South Building
1400 & Independence Avenue, SW
Washington, DC 20250

Dear Ms. Benham:

Organic labeling and factory farms represent a dichotomy that cannot coexist. To label poultry raised under factory farm conditions where indiscriminate use of antibiotics and hormones are the norm, where inhumane confinement and practices are appalling is unacceptable.

PLEASE DENY THE ORGANIC LABEL TO FACTORY FARMS.

Sincerely,



Eleanor Massoth
16812 Brentwood Court
Lockport, IL 60441

5/2/02

Diane Ladd
69 Campbell St
Delaware OH 43015

Katherine Benham
USDA AMS TMAP NOP
Rm. 4008 South Bldg
40 and Independence Ave SW
Wash DC 20250-0020

Dear Katherine Benham

I am writing to you to encourage you to deny the organic label to Factory Farms. I do not want to feed my daughter chicken that has been over-fed antibiotics and subjected to inhumane confinement and treatment. These Factory Farms have no business using the "organic" label when their only concern is their own profit. To allow this will defeat the original, and significant, purpose of this labeling system.

I appreciate your time and consideration

Sincerely,
Diane Ladd



Lynette C. Dumont

lynette.c.dumont@ual.com

ncttc@attabi.com

TO: **KATHERINE BENHAM**

FAX: **(202) 205-7808**

PHN: **(202) 720-3252**

DATE: **5/06/02**

Page: 1 of 1

Dear Katherine,

Organic & factory farming is an oxymoron. One of the definitions of organic from Webster II is 'free from chemical additives, simple, basic and in harmony with nature. Please, I urge you not to give any factory farm an organic label. I don't think these people care about the general public any more than they care about the chickens.

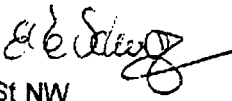
Sincerely,

Lynette Dumont

Katherine Benham
USDA-AMS-TMP-NOP
Room 4008-South Building
1400 and Independence Avenue, SW
Washington, DC 20250-0020
phone: (202) 720-3252 / fax: (202) 205-7808

Dear Mrs Benham:

I am writing to urge you to **DENY** the organic label to factory farms. An industry that thrives on overuse of antibiotics and inhumane confinement systems has no business using the "organic" label.

Sincerely,
Elke Schwarz 
211-B Second St NW
Charlottesville, VA 22902

Dear Ms. Benham

We urge you to deny an "organic" designation to products of "factory" farms. They are the antithesis of the concept and actuality of organic farming. Organic farming is dedicated to humane treatment of animals and to natural means of production of both animals and plants. As believers in organic farming, and as purchasers of their products, we ask you to recognize that factory farms have nothing in common with these ideals. Even considering factory farm products for labelling as "organic" is a travesty.

Please do not allow the owners of factory farms to pervert the very idea of organic farming. Organic farming is becoming recognized as essential to the conservation of our farmlands, reduction of erosion and preservation of species. We need them to remain true to their ideals. Once even factory farms can obtain labeling as organic, the movement - and our small farms - are doomed.

Thank you for considering our opinion on this matter.

Sincerely yours, Drs. Joy Schochet and Jonathan Green, Chicago

July 4, 2002

Martharine Benham

USDA - AMS - TME - NOP

Room 4008 South Building

1400 Independence Avenue, SW

Washington, DC 20250-0020

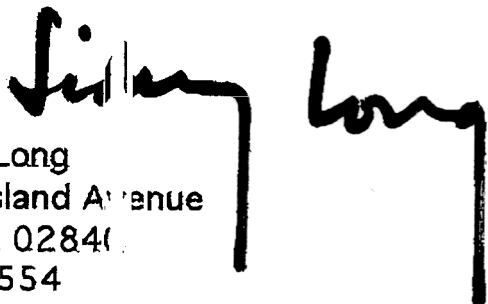
Dear Ms. Benham:

The NOSB should not let the "organic" label be used by agribusinesses who run factory farms.

The "organic" label MUST mean that the buyer is guaranteed that the chicken has lived a normal chicken life, which means it is free range, and that it has been killed humanely.

To give permission to factory farms to label their poor suffering chickens as organic goes against the spirit and the letter of the organic label, and will render the label meaningless.

Sincerely,

A handwritten signature in black ink, appearing to read "Sidney Long". The signature is written in a cursive, flowing style. The first name "Sidney" is written with a large, prominent "S" and "i". The last name "Long" is written with a large, prominent "L" and "o". The signature is positioned to the right of the word "Sincerely,".

Ms. Sidney Long

18 Rhode Island Avenue

Newport, RI 02840

401-848-2554



Buyers Up • Congress Watch • Critical Mass • Global Trade Watch • Health Research Group • Litigation Group
Joan Claybrook, President

May 6, 2002

Richard Mathews
Program Manager
USDA-AMS-TMP-NOP
Room 4008-South Bldg.
1400 Independence Ave., SW
Washington, D.C. 20250-0020

Dear Mr. Mathews,

I am writing to express concern about the organic standard for poultry. Public Citizen is a national, nonprofit consumer advocacy organization founded by Ralph Nader in 1971 to represent consumer interests in Congress, the executive branch and the courts.

As the National Organic Standards Board considers its standard for poultry, we urge you to require pasturing and not to allow high-density confinement production to be labeled as "organic." Consumers who are motivated by health, environmental, and animal welfare concerns depend on the "organic" label to supply information about the methods used to produce food. If the organic label is granted for poultry raised in confinement, many consumers who feel that confinement is inhumane, environmentally damaging, and unhealthy will be misled about what they are actually buying.

In addition, allowing high density confinement production to receive the organic label will threaten the existence of small-scale organic farmers who are struggling to compete in a consolidated meat industry controlled by a handful of companies. Organic production is one way that small farmers have found to differentiate themselves. Allowing large producers using factory-style confinement to label their poultry as organic without substantially changing their production methods will be a huge blow to small producers.

If large poultry producers can hijack the term organic, animal welfare, the environment, consumers, and family farmers will suffer. We urge you to take this into your consideration of the organic standard for poultry, and include a pasturing requirement.

Sincerely,

Wenonah Hauter
Director
Critical Mass Energy and Environment Program

Ralph Nader, Founder

215 Pennsylvania Ave SE • Washington, DC 20003 • (202) 546-4996 • www.citizen.org

Printed on Recycled Paper

TOTAL P.01

Lorrell Taylor
11133 SW Spring Hill Rd
Gaston, OR 97119

May 1, 2002

Katherine Benham
USDA-AMS-TMP-NOP
Rm 4008-South Bldg
1400 & Independence Ave, SW,
Washington, DC 20250-0020

RE: "Organic" Labeling of Factory Farmed Animals

Dear Ms Benham:

In a growing concern for truth and accuracy in labeling, where more and more people are concerned about what their money is supporting and what they are putting into their bodies, it is beyond belief that Factory Farmed Animals which are routinely fed megadoses of antibiotics and hormones and which are "farmed" so inhumanely would ever be considered for "organic" labeling.

The final product of Factory Farms is about as "organic" as bio-hazardous waste and about as desirable for my consumption.

Please keep the integrity of "organic" labeling intact and do not cave in to the pressure of big money politics of the corporate farm lobbyists.

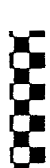
Every one has the right to know exactly what they are spending their money on and make the choice for themselves. "Organic" labeling of Factory Farmed Animals would be a lie and doing so would be cheating and defrauding the public at large.

DENY "ORGANIC" LABELING TO FACTORY FARMED ANIMALS!!

Sincerely,

Lorrell Taylor

P.S. I am deeply concerned at the conflict of interest and the bias of anyone associated with Factory Farming sitting on the NIOSB and participating in such decision making.



Tripti Kenzer
1334 Pacific Ave
Forest Grove, Oregon 97116

May 2, 2002

Katherine Benham
~~USDA-AMS-TMP-NOP~~

Dear Ms Benham,

It has come to my attention that factory farmed animals are being considered for "organic" labeling. As an avid consumer of "organic" products I am deeply concerned about such labeling.

The criteria to attain certification for "organic" labeling of produce and plant products is quite stringent.


Animal products laced with antibiotics and hormones are tantamount to DDT covered produce and do not deserve to bear the "organic" label.

I am willing to spend more at the check out counter for items that are truly "organic" and I will not purchase anything that is not. Please keep the integrity of "organic" labeling by denying that status to factory farmed animals.

People have a right to know what they are buying.

Yours truly,

Tripti Kenzer



Katherine Benham
USDA-AMS-TMP-NOP
Room 4008-South Building
1400 and Independence Avenue, SW
Washington, DC 20250-0020

Ms. Benham,

I would like to ask that the NOSB Livestock Committee DENY the organic label to factory farms. The factory farm industry has no business trying to hoodwink the public into believing that there is anything humane or organic about the way they raise animals. You must deny them the right to use the organic label.

Shelly Bird,
Port Huron, MI

Elaine Adair
5200 West Beach Blvd
Gulfport, MS 39501

3 May 2002

USDA-AMS-TMP-NOP
Room 4008 – South Building
1400 Independence Ave, SW
Washington, DC 20250-0020

Attn: Ms. Katherine Benham

Reference: National Organic Standards Board Livestock Committee Meeting

Dear Ms. Benham,

As a concerned citizen, I am worried that the USDA will certify the industrial poultry producers as "organic" because the USDA is being lobbied by certain representatives of the factory farming industry.

Therefore, I respectfully ask that the USDA deny their request to place "organic" labels on these chickens for they have been raised in extremely inhumane, factory farming conditions. Because these giant corporations thrive on the overuse of antibiotics and the creation inhumane confinement systems, they should not be allowed to use the "organic" label.

Lastly, please step forward to protect our Society from corporations who choose to exploit animals and the environment.

Sincerely,


Elaine Adair



To: NOSB Livestock Committee 5-3-02
RE: organic standards

PLEASE deny the giant poultry corporations from pressuring you into labeling their products "organic". The inhumane confinement, the type of feed and the use of antibiotics do NOT qualify them!

We need to know what we are getting under the "organic" label!!!

Sincerely,



Linda Rose
611 Bears Den RD
Townsend, TN 37882

5/2/02

Katherine Benham
USDA-AMS-TMP-NOP
Room 4008-South Building
1400 and Independence Avenue, SW
Washington, DC 20250-0020
phone: (202) 720-3252
fax: (202) 205-7808


Ms. Benham,

I implore you to DENY that industrialized factories be certified as "organic."

An industry that thrives on the overuse of antibiotics and inhumane confinement systems should not be allowed to use the "organic" label. If allowed, it will only strengthen an industry that does immeasurable harm to animals and the environment.

The factory farming industry is trying to taint the "organic" label and use it on chickens that are raised in extremely inhumane conditions. This attempt at creating an illusion of humaneness and good health is outrageous.

Concerned citizen,


Virginia Johnson
4572 Hunters Run
Grant, FL 32949

Katherine Benham
USDA-AMS-TMP-NOP
Room 4008 - South Building
1400 & Independence Avenue SW
Washington, DC 20250-0020
Fax: 202-205-7808

Dear Ms. Benham:

Please deny the "ORGANIC" label to gigantic Factory Farms who keep chickens in horrible conditions.

If these huge corporatations are allowed the "ORGANIC" label, it makes the very name meaningless.

Factory farming should be outlawed, not encouraged

Sincerely,

J. Anthony Harper

Hugh Dorigo
1730 W. Milagro Ave.
Mesa, AZ 85202

Katherine Benham
USDA-AMS-TMP-NOP
Rm 4008 South Building
1400 and Independence Ave, SW
Washington, DC 20250
202-205-7808

MAY 3 2002

May 5, 2002

Dear Ms. Benham:

It will be not only a disgrace, but also an injustice to the American consumer if the meat industry gets its way and contaminates the organic standards for food production in this country. As I am sure you are aware, companies such as Tyson foods, ConAgra and others have influenced legislation for far too long. The filth and cruelty used to raise animals in confinement operations is not healthy for the animals and certainly not for the American consumer. Overwhelming scientific research is available on this subject.

Do not allow any of these companies operating "factory farms" to sell their diseased products under the organic label which are known to contain a host of bacteria's, antibiotics, hormones, arsenic and various forms of cancer and pneumonia. If the organic label is awarded to these factory operators, it will become meaningless. hope you have the integrity it will take to stand up and do what is right for the consumers you represent.

Sincerely,



Hugh Dorigo

MICHAEL MANCHESTER

RR #2 Aylmer West, Ontario Canada N5H 2R2

Phone/Fax: 519-773-9325 E-mail: manchest@amtelecom.net

MAY 3 2002

May 3, 2002

Katherine Benham
USDA-AMS-TMP-NOP
Room 4008-South Building
1400 and Independence Avenue, SW
Washington, DC

Dear Ms. Benham:

It has been brought to my attention that the National Organic Standards Board Livestock Committee will be meeting to establish standards for organic poultry. Serious concerns have been raised about the efforts of corporations to certify factory farm raised poultry as organic. I am writing to urge you to maintain the integrity of the organic label by denying intensive, factory farm producers from being able to use the organic label.

The major changes that have taken place in livestock husbandry over the past fifty years have also resulted in strong objections to the inhumane way that animals are raised by large producers, including confining many animals in barns to maximize profit, denying them fresh air, overusing antibiotics, polluting the environment and allowing labor practices that result in injury to workers.

Consumers who wish to purchase poultry products from animals that have been raised humanely and with consideration for our health and the environment need to be assured that the lobbying of giant corporations will not be successful in removing one of the last safeguards the public has in making informed choices. The organic label has important significance to many consumers and should only be applied to products which have met a strict criteria of animal care and safety for consumers and workers.

Furthermore, as a Canadian citizen, I wish to note that your decision not only affects U.S. consumers, American products that are sold in Canada carrying the organic label must also be able to assure consumers that they were produced according to recognized standards. Allowing corporate farming to begin using this label will create uncertainty among consumers and harm the organic industry.

Thank you for your time and I look forward to hearing that organic standards will be strengthened and not weakened by this process.

Sincerely,

Michael Manchester

18 Steeple Ct.
Germantown, MD 20874
May 3, 2002

USDA-AMS-TMP-NOP
Room 4008 - South Building
1400 Independence Ave., SW
Washington, DC 20250-0020

VIA FAX: 202-205-7808

Reference: Organic Poultry

I am writing to ask you to please DENY the organic label to factory farms. An industry that thrives on the overuse of antibiotics and inhumane confinement systems have no business using the "organic" label.

Thank you for your time and consideration of this matter.

Sincerely,



Brenda Johnson

25 April 2002

Katherine Benham, NOSB Livestock Committee
USDA-AMS-TMP-NOP Room
4008-South Building 1400 and Independence Avenue, SW
Washington, DC 20250-0020
Tel: 202-720-3252
Fax: 202-205-7808
Katherine.benham@usda.gov

Re: USDA/APHIS application (56228-EUP-O)

We, the undersigned, strongly urge the NOSB Livestock Committee deny the use of the "organic" label to factory farms. The use of the term organic by factory farms would be fraudulent and would be used to intentionally mislead the public. If the NOSB does not uphold the highest standards for the use of the term "organic" consumers will no longer find value in the NOSB approved terminology and will be forced to rely on nonprofits that do not put corporate interests before those of the consumers.

The factory farming industry is trying to use the "organic" label for chickens raised in extremely inhumane, factory farming conditions and continues to use antibiotic and pesticide feed.

Consumers are willing to pay higher prices for organic products because of the improved standards associated with "organic" production, including no hormones, pesticides, humane conditions, etc.

As the National Organic Standards Board (NOSB) Livestock Committee meets to establish national standards for organic poultry, we urge you to put the consumer before the giant corporations that are intensively lobbying the Board to allow their industrialized factories to be certified as "organic!"

We trust you will put consumers' interests before corporate interests.
Thank you.

Deniz Bolbol

NAME	ADDRESS (CITY, STATE, ZIP CODE)
------	---------------------------------

Deniz Bolbol	Box 5656 Redwood City, CA 94063
--------------	---------------------------------

S BANCROFT	P.O. Box 7434 MENLO PARK CA 94026
------------	-----------------------------------

LISA WYATT	827-D Highland Ave, San Mateo, CA 94401
------------	---

Dale Rave	22276 Delinza Dr, Cupertino CA 95014
-----------	--------------------------------------

Tam Sabatini	1439 Alameda San Mateo CA 94402
--------------	---------------------------------

Peter Sabatini	" " "
----------------	-------

Who Cares	3935 Reborn Ave Hillsborough CA 94010
-----------	---------------------------------------

Susan Cronin Parano	3357 BRITTAN AVE #11 San Carlos, Calif. 94070
---------------------	---

ALFREDO Kuba	500 W. Middlefield Rd #178, MT VIEW, CA
--------------	---

94043

PLEASE KEEP ORGANIC
ORGANIC!

FACORY FARMS HERD ANIMALS AND
USE RIDICULOUS AMOUNTS OF HORMONES
AND ANTI-BIOTICS — THAT'S NOT
WHAT I WANT MY CHILDREN FED!

PLEASE KEEP THE LABELING
TRUE NOT PSEUDO!

DON'T GIVE UP TO THE LOBBYISTS,
I BEG YOU. LABELS ARE READ AND
SHOULD NOT BE FULL OF LIES

Thank you

Pat O'Hare

Tue, May 7, 2002 12:24 AM

From: Eve Reed <furballsrus@earthlink.net>
Date: Tuesday, May 7, 2002 12:24 AM
Subject: Organic Poultry Standards

Richard Mathews
Program Manager
United States Department of Agriculture
National Organic Standards Board Livestock Committee
USDA-AMS-TMP-NOP
Room 4008 - South Building
1400 and Independence Avenue S.W.
Washington, D.C., 20250-0020
(202) 720-3252 {phone}
(202) 205-7808 {fax}
Livestock@usda.gov

Re: Standards for Organic Poultry

Dear Mr. Mathews and the Committee:

I believe in the compassionate and respectful treatment of domestic fowl

I therefore respectfully submit to your attention my response to your call
for final comments on husbandry standards for organic poultry:

I oppose labeling birds raised in intensive confinement buildings
"organic."

Birds labeled "organic" should be raised in a clean, outdoor environment,
preferably in a rotational system to avoid the build-up of manure and
pathogens.

The birds should have ample opportunities to perform their natural
behaviors
including foraging, dustbathing, sunbathing, perching, and (if adults)
nesting.

The birds should be provided with shaded areas in the form of bushes,
trees,
and/or other shelters from heat and summer sun.

The birds should have continuous access to clean fresh water and food,
including grass and/or other greens such as cabbages, kale, Romaine,
collards, and other green leafy vegetables.

The birds should have predator-proof housing for roosting at night and,
perhaps ideally, a predator-proof outdoor range with overhead netting.

The birds should have plenty of room to move about freely.

Poultry labeled as "Organic" should never be debeaked or subjected to the



5/7/02



12:24 AM

2/2

Tue, May 7, 2002 12:24 AM

food deprivation practice known as forced molting.

I submit these comments with a view toward reducing the abuses to which birds raised for meat and egg production are subjected, including filthy litter, excretory-ammonia permeated buildings, lack of activities suited to the normal behavior patterns of gallinaceous birds, lack of natural sunlight, and deprivation of the outdoors.

Thank you for your consideration.

Sincerely,

Eve Reed
AnimalVoices
We Speak For Animals & Their Environment
7661 So Monaco Cir West
Englewood, CO 80112

Tue, May 7, 2002 12:20 AM

From: Judy Reed <judyreedco@earthlink.net>
Date: Tuesday, May 7, 2002 12:19 AM
Subject: Standards for Organic Poultry

Richard Mathews
Program Manager
United States Department of Agriculture
National Organic Standards Board Livestock Committee
USDA-AMS-TMP-NOP
Room 4008 - South Building
1400 and Independence Avenue S.W.
Washington, D.C., 20250-0020
(202) 720-3252 {phone}
(202) 205-7808 {fax}
Livestock@usda.gov

Re: **Standards for Organic Poultry**

Dear Mr. Mathews and the Committee:

I believe in the compassionate and respectful treatment of domestic fowl.

I therefore respectfully submit to your attention my response to your call for final comments on husbandry standards for organic poultry:

I oppose labeling birds raised in intensive confinement buildings "organic."

Birds labeled "organic" should be raised in a clean, outdoor environment, preferably in a rotational system to avoid the build-up of manure and pathogens.

The birds should have ample opportunities to perform their natural behaviors including foraging, dustbathing, sunbathing, perching, and (if adults) nesting.

The birds should be provided with shaded areas in the form of bushes, trees, and/or other shelters from heat and summer sun.

Tue, May 7, 2002 12:20 AM

The birds should have continuous access to clean fresh water and food, including grass and/or other greens such as cabbages, kale, Romaine, collards, and other green leafy vegetables.

The birds should have predator-proof housing for roosting at night and, perhaps ideally, a predator-proof outdoor range with overhead netting.

The birds should have plenty of room to move about freely

Poultry labeled as "Organic" should never be debeaked or subjected to the food deprivation practice known as forced molting.

I submit these comments with a view toward reducing the abuses to which birds raised for meat and egg production are subjected, including filthy litter, excretory-ammonia permeated buildings, lack of activities suited to the normal behavior patterns of gallinaceous birds, lack of natural sunlight, and deprivation of the outdoors.

Thank you for your consideration.

Sincerely,

Judy Reed
AnimalVoices
We Speak For Animals & Their Environment
7267 S Clermont Drive
Centennial, CO 80122
303 694 9329

The greatness of a nation and its moral progress can be judged by the way its animals are treated ~Mahatma Gandhi

Tue, May 7, 2002 12:18 AM

From: Blueberrybelle <blueberrybelle@earthlink.net>
Date: Tuesday, May 7, 2002 12:17 AM
Subject: Standards for Organic Poultry

Richard Mathews
Program Manager
United States Department of Agriculture
National Organic Standards Board Livestock Committee
USDA-AMS-TMP-NOP
Room 4008 - South Building
1400 and Independence Avenue S.W.
Washington, D.C., 20250-0020
(202) 720-3252 {phone}
(202) 205-7808 {fax}
Livestock@usda.gov

Re: Standards for Organic Poultry

Dear Mr. Mathews and the Committee

I believe in the compassionate and respectful treatment of domestic fowl.

I therefore respectfully submit to your attention my response to your call for final comments on husbandry standards for organic poultry:

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Tue, May 7, 2002 12:18 AM

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Poultry labeled as "Organic" should never be debeaked or subjected to the food deprivation practice known as forced molting.

I submit these comments with a view toward reducing the abuses to which birds raised for meat and egg production are subjected, including filthy litter, excretory-ammonia permeated buildings, lack of activities suited to the normal behavior patterns of gallinaceous birds, lack of natural sunlight, and deprivation of the outdoors.

Thank you for your consideration.

Sincerely,

Kit McCoy

AnimalVoices

We Speak For Animals & Their Environment

23 D Street

Vallejo CA 94560

May 3, 2002

Ms. Katherine Benham
USDA-AMS-TMP-NOP
Room 4008-South Building
1400 and Independence Avenue, SW
Washington, DC 20250-0020
Fax: (202) 205-7808

Dear Ms. Benham,

Factory farming industry members are trying to usurp the "organic" label and use it on chickens that they raise in extremely inhumane, factory farming conditions. As the National Organic Standards Board (NOSB) Livestock Committee meets to establish national standards for organic poultry, giant corporations are intensively lobbying the Board to allow their industrialized factories to be certified as organic. The factory farming industry's attempt at creating an illusion of humaneness and good health is outrageous and disingenuous. If allowed, it will only strengthen an industry that does immeasurable harm to animals and the environment.

I ask that you deny the organic label to factory farms. An industry that thrives on overuse of antibiotics and inhumane confinement systems has no business using the "organic" label. Thank you.

Sincerely,

Steven Thalheimer
715 Boundary Ave.
Silver Spring, MD 20910

FAX COVER SHEET

Marilyn Westerfield
94 Bowdoin St.
Yarmouth, Maine 04096
207.846.6818
207.846.7903

URGENT URGENT URGENT

Send to: Katherine Benham	From: Marilyn Westerfield
Attention:	Date: May 3, 2002
Office Location:	Office Location:
Fax Number: 202.205.7808	Phone Number:

- ☒ Urgent
☐ Reply ASAP
☐ Please comment
☐ Please review
☐ For your information

Total pages, including cover:

Comments:

Dear Ms. Benham:

I would like to strongly urge you to deny organic labeling to factory poultry farms. As a regular consumer of organic products, I count on being able to trust organic labeling to mean that animals are not injected with antibiotics or any other drug, and that they are free range. When I see poultry labeled organic, I let myself assume that it meets those criteria. If you allow large scale poultry farms to be considered organic, that would seriously undermine the entire organic industry. Please keep in mind the consumer of organic products as you make your decision.

The public is well aware of the use of antibiotics in poultry and meat production and, while not everyone appreciates the danger in that, many of us do. It really bothers me to think that big industry meat/poultry producers could get away with this because their only interest is in putting money in their own pockets, not the health of its buying public.

Please keep "organic" a label we can depend on for truth.

May 3, 2002
FAX to: 202-205-7808

Katherine Benham

USDA-AMS-TMP-NOP
Room 4008-South Building
1400 and Independence Avenue, SW
Washington, DC 20250-0020

Dear Ms. Benham,

I am outraged that factory farming industry members are trying to usurp the "organic" label and use it on chickens that they raise in extremely inhumane, factory farming conditions. This is clearly a matter of flat-out tricking the public into believing one thing when another is true. These giant corporations are intensively lobbying the Board to allow their industrialized factories to be certified as "organic." These industrial producers have even succeeded in getting one of their representatives onto the NOSB Livestock Committee. The factory farming industry's attempt at creating an illusion of humaneness and good health is outrageous and disingenuous. If allowed, it will only strengthen an industry that does immeasurable harm to animals and the environment.

PLEASE DENY the organic label to factory farms. As a consumer, I want to know the truth about the food I choose to purchase and I think the government should not allow cruel and destructive corporations to trick me into buying their product. An industry that thrives on overuse of antibiotics and inhumane confinement systems has no business using the "organic" label.

Sincerely,



Cecilia Stancell
426 Bog Hollow Rd.
Wassaic, NY 12592



May 3, 2002

Katherine Benham
USDA - AMS - TMP - NOP
Washington DC

Dear Ms. Benham,

I am writing to urge you
to deny the "organic" label
that factory farms are trying
to place on chickens that are
being kept in inhumane confine-
ment.

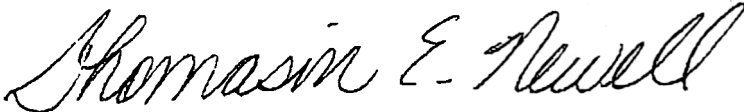
Sincerely,
Diana Lemon
Flagler Bch, FL

May 3, 2002
Katherine Benham
USDA-AMS-TMP-NOP
Rm 4008-South Building
1400 & Independence Ave, SW
Washington, DC 20250-0020

Dear Katherine Benham:
Subject: The "Organic" Label

I am writing regarding the proposal that poultry chickens raised in factory farms be granted an "organic" label. I ask that you do not support their use of the label. By granting factory farms the ability to use the term, it would mistakenly imply that the factory farms are both environmentally sound, and that the poultry produced in them is raised in humane conditions and fed 'natural' foods themselves. That is not what these farms, with their intense overcrowding of animals and rampant overuse of antibiotics, are all about. Please deny their request to label their products "organic."

Respectfully yours,

A handwritten signature in cursive script that reads "Thomasin E. Newell". The signature is fluid and elegant, with the first name being the most prominent.

Thomasin Elaine Newell
1250 Spaight Street
Madison, WI 53703